

Riebeek Cellars Late Harvest - DISCONTINUED

Supple Muscat / Chenin Blanc blend with a floral bouquet following through in a pallet of sweet fruit.

Serve at 8Â°C. An ideal accompaniment to Curries or on its own as a summer drink.

variety : Chenin Blanc | 60% Chenin Blanc, 40% White Muscadel

winery : Riebeek Cellars (replaced by Riebeek Valley Wine Co)

winemaker : Eric Saayman

wine of origin : Swartland

analysis : alc : 10.3 % vol rs : 22 g/l pH : 3.41 ta : 5.53 g/l

type : White

pack : Bottle **closure :** Cork

ageing : Drink young to capture its fresh fruity flavours.

in the vineyard : Vineyard: Chenin Blanc - irrigated

White Muscadel - irrigated

Production: Chenin Blanc -15 ton per hectare

White Muscadel - 15 ton per hectare

about the harvest: Hanepoot - harvested at 24Â° Balling to capture optimum flavour

Chenin Blanc - harvested at 21,5Â° Balling.